

Bigoli

RISTORANTE ITALIANO



M E N U

**FRESH PASTA
GASTRONOMY
MOZZARELLA BAR**



Bigoli

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Bigoli is a homemade Italian pasta made with duck eggs prepared with buckwheat or wheat flour.

It looks like the great pasta.

Traditionally, Bigoli prepare men for their own use, since for this type of pasta a very steep dough is used



Traditions of Italian cooking



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BREAKFAST MENU

Every day from 8:00 to 11:00 and on weekends from 8:00 to 14:00

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Breakfast Bigoli speciale salmon, eggs, tomatoes, crispy bacon, bruschetta, artichokes, baked peppers, arugula, avocado and mozzarella burrata	1650	1980
Broth with tortellini and vegetables	300	112
Tramezzini with spicy salami	175	145
Tramezzini with smoked salmon	150	235
Cottage cheese pancakes with berry compote	250	156
Croissant	35	55

EGG DISHES

Fried eggs with truffle for two	180	299
Poached eggs with avocado mousse, mozzarella and tomatoes	300	296
Poached eggs with smoked salmon and hollandaise sauce	310	340
Poached eggs with Philadelphia cheese, spinach, and smoked salmon	340	320
Tender meat of calf on a large buckwheat bruschetta with tomato sauce and poached eggs	370	320
Bruschetta with roast beef	300	312
Omelette with roast beef, tomatoes and avocado	260	256
Omelette with shrimps and salad	280	248
Scramble with quinoa and tomatoes, served on a large buckwheat bruschetta	100/180/40	236
Focaccia breakfast pizza with eggs and smoked salmon	380	212
Focaccia breakfast pizza eggs, tomatoes and spicy sauce	350	125

CEREALS

Oatmeal and amaranth porridge with poached eggs, avocado and tomatoes	300	215
Oatmeal porridge and amaranth with pear chutney and granola	300	112
Yogurt with fruit and homemade granola	100/120/15	125



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MOZZARELLA BAR

	g	uah
Cow milk mozzarella	125	216
Mozzarella di bufala	100	216
Mozzarella burrata	125	216
Mozzarella straciatella from Campania	100	216
Mozzarella affumicata	125	216
Mozzarella burrata fume (smoked)	125	216
With your choice of:		
Homemade pesto	25	64
Baked sweet pepper	75	78
Meat platter (mortadella, prosciutto, salami)	60	98
Mortadella – famous steamed pork sausage from Bologna	50	85
Tomatoes with fresh rocket	115	98
Tasting for two. Mozzarella di bufala, mozzarella burrata, mortadella, salami santissima, prosciutto, tomatoes	225/65/50	515
Tasting for four. Cow milk mozzarella, burrata, mozzarella straciatella, baked sweet pepper, tomatoes, rocket	300/75/65	528

The price of mozzarella may vary depending on weight

TO WINE

Sun-dried tomatoes	50	86
Ligurian olives	100	87
Pickled artichokes	100	198
Meat antipasti – Italian sausages	125/35	296
Cheese antipasti – Italian cheese with honey	160/70	410
San Daniele – prosciutto with bone	50	195
Salami Napoli Piccante	50	85
Prosciutto Di Parma	50	110
Pancetta Stecata	50	112
Salami Santissima	50	94

Dear visitor, if you are allergic to any product, inform our waiters!



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APPETIZERS

	g	uah
Chicken terrine with truffle oil and croutons	90/20/70	116
Salmon carpaccio with honey and mustard sauce	90/30/35	285
Veal carpaccio with truffle flavor	135	345
Sea bass crudite with tomatoes and passionfruit	250	385
Salmon and avocado tartare	225	312
Fresh tuna tartar with baked vegetables	240	325
Crispy prawns and zucchini with Italian salsa	190/50	220
Frutti di mare Seviche	220	495

BRUSCHETTA

Bruschetta with pesto and baked sweet pepper	110	134
Bruschetta with tomatoes and basil	135	106
Bruschetta with avocado tartare and smoked salmon	120/30	245
Bruschetta with salmon and cream horseradish	250	320

SALADS

Burrata with quinoa, anchovies and tomatoes	330	365
Farmer salad with salmon, avocado and potatoes	230	265
Green mix of tomato salad and truffle flavor	165	185
Eggplant Salad with Tomatoes and Goat Cheese	300	212
Salad with roast beef	180	256
Spinach, avocado and prawns salad	250	334
Romaine salad with turkey, crispy ciabatta, poached egg and homemade dressing	250	224
Insalata con pomodori, calamari e avocado	220	285

SOUPS

Cream of pumpkin soup and shrimp	300	165
Tortellini with chicken broth and truffle flavor	300	125
Tomato soup with seafood	300	295
Tuscan-style minestrone	300	130



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HOMEMADE PASTA

	g	uah
Bigoli with duck	280	220
Fregola with mussels, salmon, shrimps, sea bass and scampia	350	820
Tagliatelle with porcini	300	255
Ravioli with rabbit	190	212
Ravioli with spinach	190	225
Ravioli stuffed with mozzarella and tomatoes	270	260
Carbonara with burrata	375	346
Homemade lasagna	285	252
Homemade cannelloni with rabbit	260	285
Linguine with zucchini and shrimps	360	289
Linguine with seafood	350	350

RISOTTO

Quattro Formaggi risotto	270	240
Risotto with porcini and truffle flavor	310	275
Polenta with mushrooms and truffle flavor	350	196

PIZZA

Margherita – mozzarella, tomatoes and basil	250	136
With prosciutto cotto, tomatoes, cream, mozzarella and basil	360	188
With spicy salami, tomatoes and mozzarella	330	184
Quattro formaggi	350	265
With coppa, burrata and sun-dried tomatoes	380	280

Dear visitor, if you wish, any traditional pasta dish can be replaced with gluten-free or buckwheat pasta for you.



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FISH AND SEAFOOD

	g	uah
Scottish salmon Label Rouge with potatoes and cream horseradish	215	435
Sea bass baked in parchment, served with asparagus and cherry tomatoes (the price is indicated for 100 grams)	100	190
Halibut with spicy vegetable salsa	100/130	375
Grilled sea bass or dorado	120/35	298
Large grilled tiger prawns with garlic sauce and salad	430/75	1450
Fresh scampi	500	1590

MEAT

Lamb cutlets with mashed potatoes	200/100/35	265
Milanese-style cutlet with saffron risotto	225/140/35	295
Veal medallions in Marsala sauce	150/60/50	345
Roast beef with truffle flavor	180/30/50	398
Duck with pear and beet	150/170	410

VEGETABLES

Caponata	200	175
Spinach with garlic	150	128
Grilled vegetables	180	135
Asparagus with permesan	150	228
Potatoes backed in Italian herbs	150	78



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PASTRY

	g	uah
Grissini	100	35
Focaccia with rosemary and olive oil	80	58
Focaccia with pesto and tomatoes	175	132
Bread basket — ciabatta and grissini	120/20	58
Gluten-free bread	100	79

DESSERT

Homemade Tiramisu	120	138
Panna cotta with strawberry sauce	120/20	112
Caramel cream with passionfruit sorbet	120/50	175
Homemade cheesecake	150/30	175
Ice-cream		
– vanilla, chocolate	60	56
Sorbet		
• lemon, strawberry	60	56
• passionfruit, mango	60	65

ITALIAN CHEESE

Moliterno al Tartufo	50	195
Barolo	50	195
Taleggio	50	95
Grana Padano	50	96
Gorgonzola Dolce	50	98

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BAR

WATER

	ml	uah
Acqua Panna	500/750	112/145
S. Pellegrino	500/750	112/145
Borjomi	330	89
Morshinska Premium Still	330/750	65/95
Morshinska Premium Low Carbonated	330/750	65/95

FRESH SQUEEZED JUICE

Carrot	200	85
Apple	200	96
Orange	200	96
Grapefruit	200	96
Pineapple	200	194
Mandarin	200	96
Garnet	200	148

VITAMIN SMOOTHIES

Smoothies with avocado, strawberries and mango	240	165
Smoothie with blueberry, pineapple, apple and organic yoghurt	200	155
Green smoothie detox	220	145

MILKSHAKES WITH HOMEMADE ICE CREAMS

Vanilla tenderness	180	144
Strawberry panna cotta	180	145

HOMEMADE LEMONADE

Mandarin, Garnet	250/1000	48/190
Passion fruit	1000	260

SOFT DRINKS

Coca-Cola	250	54
Sprite, Fanta	250	54
Schweppes Tonic in assortment	250	54
Burn	250	75
“Rich” juices in assortment	200	42



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COFFE ILLY

	ml	uah
Ristretto	15	65
Espresso / Espresso macchiato	30	65
Americano	120	65
Cappuccino	120	72
Latte macchiato	280	78
Affogatto Limoncello/Nocino/Amaro Montenegro	110	125
Raf coffee	250	85
Flat white	200	85
Glace	120	95
Frappe Latte	120	67
Cocoa with marshmallow	250	55
Matcha Latte	150	102

TEA

Homemade tea with berries, fruits and herbs

Sea-buckthorn & orange	600	135
Cranberry & mint	600	135
Raspberry & ginger	600	135
Homemade tea with fruit	600	135

Green tea

Sencha Senpai	400	95
Royal Jasmine Chung Hao	400	95
Grun Matinee	400	95
Sakura! Sakura! (TWG)	400	125

Black tea

Darjeeling Castelton	400	95
Imperial Earl Grey	400	95

Herbal tea

Wellness cup	400	95
Lemongrass	400	95

Fruit tea

Red Fruit Flash	400	95
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COCKTAILS

	ml	uah
Aperol Spritz Aperol, Prosecco Martini, orange	200	260
Tintoretto Fresh grenade, Prosecco Martini	180	180
Puccini Fresh mandarin, Prosecco Martini	180	180
Fiero&Tonic Martini Fiero, tonic, orange	160	150
Passion fruit Spritz Prosecco Martini, Malibu, sorbet passion fruit, Bacardi rum	200	225
Negroni by Martini Martini Riserva Rubino, Martini Bitter, Bombay Sapphire	90	225
Sgroppino Home made cream-limoncella, lemon sorbet, lemon fresh	180	195
Basil beauty Absolut citron, cocco sorbetto, basilic, frutto del passione, ananas	150	225
Passion fruit Aperitive Prosecco Martini, Bombay Sapphire Gin, Passion Fruit Syrup	200	165
Sherry Negroni Gin Bombay Sapphire, Martini Fiero, Campari Bitter	95	128
Sloe Negroni Gin Haymans, Gin Bombay Sapphire, Campari Bitter, Martini Bianco	100	128
Boulevardier Bulleit Bourbon, Campari Bitter, Martini Rosso	90	128
Wiskey sour Dewar's White Label, lemon fresh, sugar	100	190
Gin&Tonic Tanqueray London Dry, Tonik, lime	200	190
Crema Di Frutta Liquor Mozart, pineapple, mango	160	195
Hot Porto flip Bitter cardan, bitter Campari, Martini Fiero, Marsala vine	180	195

VERMOUTHS

Martini Fiero	50	56
Martini Rosso	50	56
Martini Bianco	50	56
Martini Extra Dry	50	56
Martini Riserva Ambrato	50	90
Martini Riserva Rubino	50	90



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TINCTURES

	ml	uah
Homemade cream-limoncella	50	48
Homemade grepfrutocella	50	48
Amaro Averna	50	75
Amaro Segesta di Virtus Siciliano	50	145
Amaro di Angostura	50	105
Amaro Braulio	50	143
Fernet Branca	50	170
Unicum zwack	50	105
Frangelico	50	92
Martini Riserva Bitter	50	110
Campari Bitter	50	95
Jagermeister	50	130
Becherovka	50	95
Amaro Montenegro	50	145
Limoncino dell Isola	50	110
Limoncella Villa Massa	50	120
Amaro Quintessentia Nonino	50	195
Amaro Cynar	50	120
Amaro Cynar 70 High Proof	50	165
Jagermeister	50	130
Fernet Lucsardo	50	105
Amaro Abano Lucsardo	50	105
Digestive tasting set	100	220

SHERRY

Sherry De Luxe Cream Capataz Andres Lustau (sweet)	0,05	140
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PORTO

Porto Ramos Pinto Tawny 10 years old	50	250
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VODKA

	ml	uah
Staritsky & Levitsky	50	125
Grey Goose	50	175
SKYY 90	50	112
Nemiroff Premium	50	65
Nemiroff LEX	50	87
Absolut	50	95
Pisco Barsol Primero Queberna Perola	50	120

BLENDED WHISKY

Dewars White Label	50	125
Dewar's 12 Years Old	50	165
Dewar's 18 Years Old	50	320
Ballantines 12 Years Old	50	170
Chivas Regal 12 Years Old	50	220
Chivas Regal 18 Years Old	50	340
Nikka From The Barrel	50	360

SINGLE MOLT WHISKY

Talisker 10 YO	50	290
Glenfiddich 12 Years Old	50	280
Balvenie Doublewood 12 YO	50	330
The Glenlivet 12 Years Old	50	310
AUCHENTOSHAN 12 YO	50	205
Makallan 12 Years Old	50	360
Glenmorangie Nectar D'Or	50	360
Glenmorangie original	50	330
LAPHROAIG 10 YO	50	386
Ardbeg 10 Years Old	50	250



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IRISH WHISKEY

	ml	uah
Jameson	50	150

AMERICAN WHISKEY

Maker's Mark	50	250
Bulleit 10	50	255
Jack Daniel's	50	175

COGNAC

Baron Otard V.S.O.P. Fine Champagne	50	225
Hennessy V.S	50	210
Hennessy V.S.O.P	50	330
Martell V.S.	50	195
Martell V.S.O.P	50	320
Martell X.O	50	690

CALVADOS

Boulard V.S.O.P. (Pays d'Auge)	50	285
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RUM

Oakheart	50	125
Bacardi Carta Blanca	50	125
Bacardi Carta Negra	50	125
Bacardi Carta Oro	50	125
Zacapa Centenario 23 Years Old	50	310

GIN

Oxley	50	290
Bombay Sapphire	50	140
Bulldog London Dry	50	146
Hendrick's	50	199



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TEQUILA

	ml	uah
Patron Silver	50	130
Patron Reposado	50	320
Patron Anejo	50	320

GRAPPA

Grappa di Moscato Moncalvina (Coppo)	50	260
Grappa di Moscato Berta	50	245
Grappa Selezione Chardonnay Bepi Tosolini	50	250
Grappa Alla Ruta Nonino	50	195
Grappa al Peperoncino di Calabria Caffo	50	195
Grappa di Amarone Ca' Rugate	50	265
Acquavita Berta 1988	50	340
Grappa Di Montefiorentine Ca' Rugate	50	260
Grappa Barili di Sassicaia	50	620

LIQUEURS

Sambuca Molinari	50	118
Malibu	50	118
Cointreau	50	120

BOTTLED BEER

Guinness Draught	330	136
Löwenbräu	330	145
Baladin Isaac	330	160
Stella Artois 6/a	500	88



Restaurants
laFamiglia
2012